

Alejandra Nicolas

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

WORK EXPERIENCE

Executive Chef — Hodkiewicz, Von and Weimann (Mar 2017 - Present)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.

Sous Chef — O'Hara Inc (Apr 2021 - Aug 2022)

- Catered private events for up to 256 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.

Executive Chef — Nikolaus, Bechtelar and Schumm (Feb 2018 - Mar 2020)

- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Daugherty - Heaney (Apr 2017 - Jan 2019)

- Catered private events for up to 235 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.

Private Chef — Renner, Lemke and Bogisich (Nov 2024 - Sep 2025)

- Catered private events for up to 269 guests with 95%+ client satisfaction.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.

TECHNICAL SKILLS

Cuisine Styles

Plant-based • Italian • Asian Fusion • Mediterranean • French

Kitchen Skills

Menu Design • Cost Control • Butchery • Baking

Operations

Inventory Management • Catering

Soft Skills

Time Management • Quality Control

EDUCATION

B.A. Hospitality Management, Kilback LLC University (2013)

PROJECTS

antea - Immersive tertiary leverage

cumque - Enhanced intangible focus group <https://questionable-velocity.info>